ASTRACAST®
INNOVATION • DESIGN • PERFORMANCE

Customer Care Guide
Stainless Steel Sinks

General Cleaning Instructions

Always wipe the sink down with warm soapy water and a cloth. This will remove everyday stains from your sink. In hard water areas limescale deposits can build up on the sink over a period of time. The limescale can become strongly coloured by such foods as coffee and red wine.

To remove limescale we recommend the use of lemon juice or vinegar. If stains become ingrained in the bowl/s, a 30 minute soak using diluted bleach or an overnight soak of diluted biological washing powder (1 part cleaning agent to 10 parts water) should remove the marks easily. Rinse the sink with water afterwards.

Stainless Steel Sink Care

Stainless Steel (Matt Finish)
For general cleaning and removing marks a liquid cleaner such as Bar Keepers Friend with a soft damp cloth must be used.

Stainless Steel (Polished Finish)
For general cleaning and removing marks a Stainless Steel Spray cleaner with a soft damp cloth must be used.

Avoid:

- Plastic washing up bowls, as particles of grit which may be impregnated in the bowl could scratch the surface of the sink, or produce a grinding action between the plastic bowl and sink surface.
- Pouring strong chemicals down the sink such as bleach, ammonia, caustic soda, paint stripper, and sterilising solutions. If this should happen accidentally, wipe the spill away quickly with a dry cloth, then rinse with plenty of water.
- Chopping food directly on the surface of the sink. wooden chopping boards are available for this purpose.
- Leaving neat bleach in sink bowls can cause damage to all sinks even stainless steel. If neat bleach should come into contact with the sink, rinse thoroughly with warm soapy water.
- Dropping sharp objects into the sink, as this may scratch or damage the surface.

We recommend the use of baskets, grids and chopping boards to reduce the risk of accidental damage to the sink finish.

Scratching
Surface scratching on Stainless Steel sinks rarely have any appreciable depth and are no a cause for concern. As your sink ages it will develop a patina, which with time, will look better as the scratching evens out when compared to the initial scratching in the first few months of use. This a feature of Stainless Steel sinks and is consistent across all manufacturers.

Rust Spots
Our Stainless Steel is high quality chrome nickel steel which is incapable of rusting or corroding in normal household conditions. Rusting on the sink is due to external sources such as ferrous particles from the water supply or from steel scouring pads or utensils. These deposits cling to the sink surface of the sink, and unless removed will appear as rust over time. To remove we recommend using a product called “Bar Keepers Friend” to remove rust and other stains from the sink surface.